



Dosing Cheat Sheet

Wine · Spirits · Beer · Non-alcoholic

solubleoak.com

Soluble Oak™ is a patent-pending, all-natural white oak (French and American) that gives precise control of oak flavor, aroma and mouthfeel in wine, spirits and beer.

How to dose: add a little, taste, adjust, stop

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| 1. Test on a 100 ml sample before dosing the batch. | 5. Increase in small increments as needed. |
| 2. Add Soluble Oak™ at the low end of the range for your beverage. | 6. Record the dose you prefer. |
| 3. Mix thoroughly. | 7. Rest the sample 24 to 48 hours and taste again. |
| 4. Taste the immediate flavor and mouthfeel. | 8. Scale the chosen dose in proportion to the full batch. |

Suggested starting ranges (percent of finished beverage)

Beverage	What you want	French	American
Wine	Enhanced mouthfeel, little noticeable oak flavor	0.2–0.3%	—*
Wine	More noticeable oak character	About 0.4%	—*
Spirits	Pronounced oak character	About 1.0%	About 1.0%
Beer	Rounder mouthfeel, minimal oak flavor	0.1–0.3%	0.2–0.3%
Beer	Noticeable oak: lagers, pale ales, mild amber ales	0.6–0.7%	0.7–0.8%
Beer	Pronounced oak: imperial stouts, porters, strong ales	0.8–1.2%	1.0–1.5%
Non-alcoholic	Enhanced mouthfeel, little noticeable oak flavor	0.1–0.3%	0.2–0.3%
Non-alcoholic	More pronounced oak character	0.6–0.8% or higher	0.6–0.8% or higher

Spirits generally need a higher dose than wine or beer. Delicate beverages show oak at lower doses; strong or complex ones may need more. In very high-IBU IPAs, the rounding effect can compete with bitterness.

Dose conversions

Dose rate	100 ml sample	Per liter	Per 5 US gal (18.9 L)
0.1%	0.1 ml	1 ml	18.9 ml
0.2%	0.2 ml	2 ml	37.9 ml
0.3%	0.3 ml	3 ml	56.8 ml
0.4%	0.4 ml	4 ml	75.7 ml
0.6%	0.6 ml	6 ml	113.6 ml
0.7%	0.7 ml	7 ml	132.5 ml
0.8%	0.8 ml	8 ml	151.4 ml
1.0%	1.0 ml	10 ml	189.3 ml
1.2%	1.2 ml	12 ml	227.1 ml
1.5%	1.5 ml	15 ml	283.9 ml

Which oak?

American Soluble Oak™: smoother, rounder mouthfeel, natural vanillin, perceived sweetness, creaminess, toasted or caramelized notes. **French Soluble Oak™**: classic oak character, structure, tannin, refined mouthfeel, balance. One product in two oaks; test each and a blend.

* Ranges for American Soluble Oak™ in wine are pending client approval. Starting points only: every beverage is different, so test before you dose a batch. Conversions are calculated from the dose rate. Full dosing guide: solubleoak.com/dosing-guide-suggested-starting-doses/